3: Barrett E-5 (1908-1909)1925
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rodents, and bats. Furthermore, the plantain has a much superior flavor when gathered green and ripened in a shady and fairly cool place. If allowed to ripen on the plant, the Indians claim that it is insipid.

The banana, which in some respects can hardly be distinguished from the plantain, is cultivated and harvested in precisely the same manner. Of this fruit there are three species: a large yellow, a small yellow, and a small red species; but they are almost never used as human food, being cultivated in nearly as great quantities as are plantains for the purpose of feeding the hogs, of which the Cayapa raise considerable numbers.

Sugar-cane, though introduced, has a native Cayapa name, e'lla, and is one of those products at present most grown by the Indians. Often immediately adjacent to the dwelling, and always within a short distance of it, is a cane-mill and distillery, called tapī'tcī ya or ta'pī ya, usually surrounded by comparatively large fields of cane, which thrives especially in low, wet ground. In pls. I, II, are shown cane-mills which are immediately adjacent to the houses of their owners, and to the right in each case glimpses of the adjacent cane-fields may be had. In pl. VI is shown an isolated mill, flanked by its field of young cane. This mill is situated directly across the river from the dwelling of its owner.

After the original planting, a few months only are required before the cane is sufficiently mature to be cut. There are no regular times for the harvesting of the cane, which is usually governed by the necessity for a new